

IDEAS FOR GARNISH

TASTEFUL TRIMMING OF PLATTERS IMPORTANT.

Some New Ideas That Have Met with Popular Approval—Floating Island a Delicate Dessert and Universally Liked.

The tasteful trimming of platters of meat gives style to a dinner. The usual garnishes of parsley and lemon are very well, and one may buy little tin horns to make ornamental borders of potatoes and rose tubes. Press hot seasoned potatoes through a rose tube on to a buttered tin, brush with egg yolk and delicately brown in a hot oven.

Floating island with lady fingers is a delicate dessert that everyone likes. Its flavor depends on the taste of the housekeeper—almonds, orange or lemon being equally popular. Soak one ounce of gelatine and the thin yellow rind of two lemons in one pint of cold water for an hour. Take out the rind, add one breakfast cupful of white sugar and the juice of three lemons. Stir over the fire until the sugar and gelatine are thoroughly dissolved, then pour the mixture into a bowl and let it stand until it begins to get firm. Beat the whites of two large fresh eggs to a stiff snow, then add them to the gelatine, beating the whole until it is quite firm and "rocky" in appearance. Pile it unevenly in the center of a glass dish, put coconut macaroons or fresh lady fingers around the base, and pour around it a cold rich yellow boiled custard.

Melt three tablespoonfuls of butter in a hot saucepan and cook it till it is a dark brown; break into it carefully four eggs or more; do not let them break; baste them with the butter as they cook, and when done put in half a teaspoonful of vinegar, salt and pepper, and a teaspoonful of chopped parsley.

The big white onions are now in the market. They are good stewed, baked or fried, and a novel way is to stuff them. The Delineator recipe says: "Take two large onions and remove the outside skin carefully and neatly; cut the root and the stalk end even. Take all the center out of the onions except three or four of the outer coats, taking care not to make a hole at the bottom; if a hole is accidentally made, it must be filled up with the bit that came out. Put four tablespoonfuls of chopped cooked meat into a bowl, add half a cupful of grated bread, one teaspoonful of flour, two tablespoonfuls of milk, and salt and pepper to taste. Fill the two onions with this stuffing and put on the lids. Place them in a small saucepan, pour in a cupful of stock or water, and stew the onions gently for one hour. Serve on a hot dish, with the gravy poured 'round them.'"

Shepherd's Pie.

One quart of small thin pieces of cold boiled or roast beef. Season with salt and pepper, put into a buttered earthen dish and pour over it this sauce, two scant tablespoonfuls flour. Stir together till brown. Add one pint hot water, stir and boil three minutes. Spread over the top the following mixture: Eight good-sized potatoes, boiled and mashed, one cup boiling milk, one tablespoon butter, salt and pepper to taste. Bake 30 minutes. Add chopped onion to the meat, but some might not care for that.

Pigeon Pie.

Short crust, light and flaky. Butter a pudding dish, place crust around sides and edge. Place a tender piece of steak, seasoned with salt and pepper, at bottom of dish. Place birds feet up, with butter, salt and pepper inside each. Sprinkle over them their chopped livers and parsley. Small pieces of ham on each bird; add half pint good gravy and add gizzards; cover with crust, cutting holes in center for feet. Brush over with egg or lard. Bake one and a half hours.

Potato Balls.

Mash some floury potatoes quite smooth, season with pepper and salt, add fresh butter until sufficiently moist, but not too much so; make into balls, roll them in vermicelli crumbled or bread crumbs; in the latter case they may be brushed with the yolk of egg; fry them a nice brown. Serve them on a napkin or round a dish of mashed potatoes which has not been molded.

Baked Veal Cutlet.

Butter a baking-pan, and pour into it a cupful of cold water. Lay in this a thick slice of veal cutlet. Spread over this a dressing made of two cupfuls of bread crumbs, a chopped onion, a beaten egg, and salt, pepper and melted butter. Cover the baking pan, bake for 30 minutes and then remove the cover and brown.

Squash Pie.

Two cups of boiled, drained and mashed squash, put through potato ricer is best; two beaten eggs, one cup of milk, one cup of sugar. Stir together until blended. Put in plate covered with crust, grate nutmeg on top, bake on floor of moderate oven until firm.

Pie Crust.

If a little baking powder is sifted with the flour of which pie crust is made it will be more healthful and require less shortening.

Telephoning Santa Claus



Odd Christmas Cakes

A GERMAN NOVELTY.

GERMANY for many years has been the land of Christmas novelties, and each year the Kaiser's ingenious toy, candy and cake makers devise some oddity which proves irresistible in luring small or great sums from the pockets of Yuletide shoppers. One of the latest novelties is for quaint and humorous Christmas cakes, which are literally cartoons in sugar and dough. The cakes are decorated with all sorts of funny figures made of colored sugar and in many instances are not the crude art



GERMAN CHRISTMAS CAKE—A SOLDIER SALUTING

products one would expect under the circumstances. The Bavarian peasant, for example, is a fair type of the living original as he is pictured in the German comic weeklies. A Munich waitress carrying a well grouped bunch of foam capped steins of the beverage for which Munich is celebrated at home and abroad, even if she does suggest Salome a trifle, is decidedly lifelike, while the saluting soldier by his very attitude suggests that foam capped steins and sentry duty do not assimilate very well.

The German authorities have done much to encourage the toymaking industry, particularly by collecting toys from all the world that the toymakers might acquaint themselves with the wants and peculiarities of foreign markets. The wooden animals of the past have been eclipsed by the mechanical toys. A submarine boat which sinks into the water and rises again, all with one charge of soda

powder; a diver which goes to the bottom and bobs up serenely when air is blown into him through a little tube, a Santos-Dumont airship which



GERMAN CHRISTMAS CAKE—A MUNICH WAITRESS.

really flies, a real Gatling gun with stairs for tin soldiers to go up, a railroad with full working equipment—



GERMAN CHRISTMAS CAKE—A BAVARIAN PEASANT.

these are among the mechanical toys of Sonneberg. In short, Santa Claus in these times can find the means of gratifying the wishes of his most fastidious petitioner. HENRY SNYDER.

CLIFTON B. ROSS.

Our Christmas Sale of Women's Ready-To-Wear Garments.

1 Lot Ladies Coats, value, \$12.50, choice \$4.98
12 Suits, to close out \$7.98
10 Suits, the newest and most stylish garments in the market At Cost
1 Lot Children's Coats, value \$7, to close \$3.49

Christmas Furs.

These make refined and appreciated gifts for maid or matron. The giving of fur pieces for the holidays has become universal.

We have a particularly choice line of Muffs and Neckpieces at prices much reduced from the original selling figures.

Handkerchiefs.

There is nothing so dainty for a Christmas present as Handkerchiefs. Selections can now be made to the very best advantage. Our collection is so large, the designs so various that practically every taste is easily satisfied. Sheer linen and embroidered.

Initial hankers are standard holiday gifts. The initial makes them individual. All prices.

Umbrellas.

Stylish handles, good quality silk—positively the best and prettiest styles. \$1.00 up.

Silk Petticoats.

The very thing any woman would appreciate for a Christmas Gift.

Shown in all shades, made very full, some rustle, others of soft finish, some with plain tailored, others with the new embroidered flounce. \$3.75. to \$12.00.

Towels.

Damask and linen huck, 25, 50, 75 and 85c per dozen.

Neckscarfs.

A beautiful line of shaded crepe de chine and silk neck-scarfs, ideal and stylish of supreme beauty, all colors and combinations. \$1 to \$6

Kid Gloves.

Perrin Make [that master of glove making.] shown in all the shades and coloring.

Every glove fitted to the hand and every glove guaranteed.

The very latest in the short glove—all the go this season.

\$1.25 and \$1.50

Hosiery.

What is more pleasing to a woman than a gift of stockings—the useful combined with the beautiful. Just the thing for the dainty miss and the charming matron. In all colors. \$1.25 up.

White Art Linen.

Can you imagine anything prettier or more pleasing than snow-white linen. A limitless assortment will be on display here.

Fancy Battenburg pieces. Sideboard and Dresser Scarfs. Table Covers, Lunch Cloths. Center Pieces and Doilies. Drawn and Embroidered.

All sizes. All Prices.

Mercerized and linen Table Cloth Napkins from 75c to \$5 a doz.

Dress Goods.

A pleasing gift for mother or sister would be a nice woolen dress pattern. The reputation of our dress goods department insures you good values and a wide range to choose from. We will do our best to assist you.

Beautiful shades for evening wear in Batiste, Messaline and Challies.

Waists.

There are Linen Tailored Waists, Lingerie Waists, Net Waists in white and ecru, in colored embroidery and in the much wanted colored nets. Dainty thoughts for dainty women.

Corsets.

Madame Howe is here with us and is giving daily demonstrations of the Gossard Front Lace and French Corsets. A Special Sale at Greatly Reduced Prices. Come and be fitted—makes a beautiful figure, straight front, long hips, lace in front.

Clifton B. Ross

South Main St., Opposite Public Square, Winchester, Ky.